

STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH

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Commissioner



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Environmental Health Section

EHS Circular Letter # 2012-21

Date: April 16, 2012

To: Directors of Health
Certified Food Inspectors
Chief Sanitarians
Interested Parties

From: Tracey Weeks, MS, RS; Food Protection Program

Re: **Recall of Frozen Raw Yellowfin Tuna product from Moon Marine USA Corporation
"Nakaochi Scrape" Associated with a Multistate Outbreak of *Salmonella* Bareilly Infections**

On Friday evening, April 13, 2012, the FDA released traceback information that identified a common source of raw tuna associated with cases of *Salmonella* Bareilly that are part of a multistate outbreak. Connecticut's investigation of a restaurant associated cluster of cases provided information to FDA that helped to identify the source. FDA's press release included the following information:

- Moon Marine USA Corporation (also known as MMI) of Cupertino, Calif. is voluntarily recalling 58,828 lbs. of a frozen raw yellowfin tuna product, labeled as Nakaochi Scrape AA or AAA. Nakaochi Scrape is tuna backmeat, which is specifically scraped off from the bones, and looks like a ground product.
- The product is not available for sale to individual consumers, but may have been used to make sushi, sashimi, ceviche and similar dishes available in restaurants and grocery stores.
- The company name and Nakaochi Scrape AA or AAA were printed on boxes of the product when it was initially sold to distributors. However, the boxes may have been broken into smaller lots for further sale and may not be available to the end retailer or consumer. Therefore, the tuna may not be readily identifiable by retail outlets or by consumers as being from the implicated lots.
- The Nakaochi Scrape AA and AAA from MMI was sold through distributors to restaurants and grocery stores that make sushi, and has been linked to an outbreak of *Salmonella* Bareilly, which has caused 116 illnesses in 20 states and the District of Columbia to date. Of the reported illnesses, there have been 12 hospitalizations, and no deaths.
- Many of the people who became ill reported eating raw tuna in sushi as "spicy tuna."
- If you purchase "spicy tuna" or other sushi, sashimi, ceviche, or similar dishes that might contain Nakaochi Scrape from a restaurant or grocery store, check with the establishment



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to make sure that it does not contain raw recalled product from Moon Marine USA Corporation, also known as MMI. When in doubt, don't eat it.

- Consumers who think they might have become ill from eating possibly contaminated raw Nakaochi Scrape should consult their health care providers.

See attached for the complete press release from FDA.

This notice is being provided in case you receive calls from food establishment operators or consumers. Efforts to identify product may be difficult due to repackaging by some distributors. Establishments selling sushi or other products that contain raw tuna should contact their distributor to determine whether they have the recalled product. Certified food inspectors may inquire about the source of raw ground tuna during routine inspections of food establishments that may use the product. **It should be noted that operators may claim they use only fresh whole tuna (or filets), however, similar menu items may include the frozen ground tuna from Moon Marine USA Corporation implicated in this outbreak.** Because of the difficulty in identifying product at the retail level, distributors will need to notify their customers of the recall for it to be effective.

Consumers should be reminded of the increased risk for foodborne disease from consumption of raw or undercooked potentially hazardous foods.

The most current information on the multi-state outbreak can be viewed at CDC's website: <http://www.cdc.gov/salmonella/bareilly-04-12/index.html>.